

WEEKLY MENU TO ENJOY AT HOME

TUESDAY 09/09/25

STARTERS TO CHOOSE FROM:

Fishermen-style sailor potatoes
Cheese cubes salad, cherry tomatoes and basil oil
Rice with vegetables and fried rice
El Racó-style potato salad with piquillo peppers and croutons
Peach from L'Ordal "*Salmorejo*" with boiled egg and pesto oil

MAIN COURSE TO CHOOSE FROM:

Oven-baked sea bass filler with almond sauce
Scarlet tongue from La Boqueria stewed with pine mushrooms
Grilled chicken leg with aubergine in honey
Grilled jumbo sausage and black pudding with beans in garlic and parsley
Vegetarian burger with garnish

DESSERT TO CHOOSE FROM:

Sponge cake with chocolate ganache
Seasonal fruit: diced melon and grapes
Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

WEDNESDAY 10/09/25

STARTERS TO CHOOSE FROM:

Casserole noodles stew with pork ribs
Prawn cocktail salad with sauce and pineapple
El Racó-style potato salad with sardines and croutons
Peach from L'Ordal "*Salmorejo*" with boiled egg and pesto oil

MAIN COURSE TO CHOOSE FROM:

Veal cutlets with roquefort sauce and rice cake
Galician-style squid leg with potato parmentier
Grilled pig's trotters with beans, garlic and parsley
Grilled beef steak with coffee-glazed onions
Vegetarian cutlet with garnish

DESSERT TO CHOOSE FROM:

Sponge cake with chocolate ganache
Seasonal fruit: diced melon and grapes
Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

THURSDAY 11/09/25 CATALUNYA NATIONAL'S DAY

TTO SHARE (CENTER OF THE TABLE):

Toast with acorn-fed ham on crystal bread
El Racó-style potato salad with roasted peppers
"*Bravas*" spicy Potatoes with *piparras* and kimchi
Squid ink croquettes
Chicken, truffle and wild mushrooms cannelloni with porcini sauce

MAIN COURSE TO CHOOSE FROM:

Brothy rice with lobster and Vilanova prawns
Grilled 12-day matured beef rib-eye from Girona
Oven-baked cod loin with orange sauce
Shepherd's style Catalan lamb

DESSERT TO CHOOSE FROM:

Red fruit sorbet with vermouth from Reus
Catalan crème brûlée with almond pralines and puff pastry bites
Chocolate lava-cake with its ice-cream

FRIDAY 12/09/25

STARTERS TO CHOOSE FROM:

Gratin leeks with cheese
Chanterelle mushrooms salad with figs and bacon
Gratin roast meat cannelloni with béchamel
El Racó-style potato salad with with romesco and stuffed olives
Grape *Salmorejo* with goat's cheese foam

MAIN COURSE TO CHOOSE FROM:

La Cigonya fish-noddle casserole with scallops, mussels and alioli
Grilled Fresh tuna with onion and tomato
Grilled Duroc's pork cheek with sautéed chickpeas
Homemade 100% beef burger with *Bravas* spicy potatoes
Vegetarian Nuggets with BBQ dip and pan-fried potatoes

DESSERT TO CHOOSE FROM:

Sponge cake with chocolate ganache
Seasonal fruit: diced melon and grapes
Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

WEEKEND, 13th and 14th September 2025

STARTERS TO CHOOSE FROM:

Shellfish platter of Bouchot mussels, cockles and clams
Foie salad with figs from El Penedès, crunchy corn and orange-honey vinaigrette
Roast chicken cannelloni, truffle and wild mushroom cannelloni with porcini sauce
Homemade potato salad with smoked salmon
Vegetable lasagne with bechamel

DESSERT TO CHOOSE FROM:

Catalan crème brûlée with almond pralines and puff pastry bites
Melon mojito
Donut tiramisu with coffee
Chocolate-lava-cake with cream

MAIN COURSE TO CHOOSE FROM:

Grilled 12-day matured rib eye from Girona
Brothy rice with cuttlefish, lobster, prawns and mussels
Gratin oven-baked cod with alioli
Grilled Iberic pork with potatoes and *padrón* peppers
Vegetarian meatballs with *samfaina*